

Historic Signature Series

Forgotten styles
brewed according to
their historic recipes
by

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He has a PhD from Weihenstephan, and was a member of the technical and research staff there.

Fritz teaches at the Siebel Institute of Technology, primarily in the areas of brewing and fermenting technology.



1809 Berliner Style Weisse

“1809” is a very traditional interpretation of the “Berliner Style” Weisse with an intense blend of lactic tartness and complex fruitiness.

It is bottle-conditioned, unfiltered and unpasteurized. “1809” will age beautifully in a dark and cool location. Its complex fruitiness and tartness will most likely develop in quite astonishing ways.

“1809” is fermented in traditional open fermenters and horizontal lager tanks. The applied mashing regime is a single step decoction mash with 50 % wheat malt. The total amount of hops is added to the mash so that isomerisation takes place in the decoction part of the mash. The wort is not boiled but only heated up to boiling temperature and then transferred to the open fermenters and pitched with yeast and lactic acid bacteria (isolated from malt) at 18°C (64°).

Alc./Vol.: 5.0 %

Appearance: Very pale in color.

Aromas: white grapes and green apples.

Flavor: Quite dry and tart, highly complex combination of fruitiness and lactic sourness.

Finish: Dry and tart, with a long aftertaste.

Format: 20*16.9oz bottles

UPC-code: 0 62067 02958 5

Piwo Grodziskie Grätzer Ale

Sour Smoked Wheat Ale

Grodziskie or Grätzer is a Sour Smoked Wheat Ale that was brewed in the 1900s in East Prussia and dates back to as early as the 15th century. It was named after the Polish town of Grodzisk Wielkopolski or Grätz in German.

Our historic version is brewed according to the German Purity Law with air-dried barley malt & beech smoked wheat malt and hopped with Perle & Saaz.

A sour mash is created using the old and forgotten technique called “Digerieren”. Finally a three month aging & maturation process creates a complex sour, smoky & heavily hopped wheat ale.

Alc./Vol.: 4%

Format: 20*16.9oz

UPC-code: 0 62067 03173 1



Prussia 1800s - 1900s

Historic Signature Series

Spices used:



13th Century Grut Bier

“Brewed according to recipes dating back to before the German Purity Law in 1516”

Unfiltered, Unpasteurized, Bottle Conditioned

Before the German Reinheitsgebot, in 1516, beer was not explicitly brewed with water, malt, hops & yeast through In fact the Reinheitsgebot was as much a ban against certain substances & adjuncts as it was a government instruction to brewing beer. Until then it was common practice to use a variety of different spices & plants instead of hops to flavor and prolong the shelf life of the beer. Some of the adjuncts that were used even had anesthetic & toxic effects.

Grut beer has roots in many cultures and each culture had its own “special ingredients”: Egyptians (Mandrake based), Native Americans (Corn based), Arabian Tribes, Gaulles, Germanic Tribes and the Vikings. Grut beer became especially popular during the middle ages in Germany in the regions of Westphalia & Lower Saxony close to the borders of Belgium & Holland. During this time the ingredients for beer were very expensive, in particular hops.

This interpretation of a traditional Grut Bier is spiced with Lorbeer (Bay Leaves), Ingwer (Ginger), Kummel (Caraway), Anis (Anise), Rosemarin (Rosemarie) & Enzian (Gentian). It is brewed with water, wheat & barley malt, “pollinated wild hops” and fermented using top fermenting yeast.

Alc./Vol.: 4.6 %

Appearance: Hazy pale, yellow gold.

Aroma: flowers, herbs and spices.

Flavor: Light wheat beer taste leading into a blend of spices of ginger, anise, and caraway characteristics.

Finish: Dry with a mild lingering spice taste.

Format: 20*16.9 oz bottles

UPC-code: 0 62067

[1] Bay leaf (plural bay leaves), Greek Daphni, Romanian Foi de Dafin; is the aromatic leaf of several species of the Laurel family (Lauraceae). Fresh or dried bay leaves are used in cooking for their distinctive flavor and fragrance.

Source: http://en.wikipedia.org/wiki/Laurus_nobilis
Image: <http://en.wikipedia.org/wiki/Image:Koeh-086.jpg>



[2] Ginger (*Zingiber officinale*) is a perennial plant in the family Zingiberaceae - its rhizome is commonly used as a cooking spice throughout the world. The ginger plant has a long history of cultivation known to originate in China and then spread to India, Southeast Asia, West Africa, and the Caribbean.

Source: <http://en.wikipedia.org/wiki/Ginger>
Image: <http://en.wikipedia.org/wiki/Image:Koeh-146.jpg>



[3] Caraway or Persian cumin (*Carum carvi*) is a biennial plant in the family Apiaceae, native to Europe and western Asia. The plant is similar in appearance to a carrot plant, with finely divided, feathery leaves with thread-like divisions, growing on 20–30 cm stems. The main flower stem is 40–60 cm tall, with small white or pink flowers in umbels. Caraway fruits (erroneously called seeds) are crescent shaped achenes, around 2 mm long, with five pale ridges.

Source: <http://en.wikipedia.org/wiki/Caraway>
Image: <http://en.wikipedia.org/wiki/Image:Koeh-172.jpg>



[4] Anise or Aniseed, less commonly anís (stressed on the second syllable) (Pimpinella anisum), is a flowering plant in the family Apiaceae, native to the eastern Mediterranean region and southwest Asia. It is a herbaceous annual plant growing to 1m tall. The leaves at the base of the plant are simple, 2-5 cm long and shallowly lobed, while leaves higher on the stems are feathery pinnate, divided into numerous leaflets. The flowers are white, 3 mm diameter, produced in dense umbels.

Source: <http://en.wikipedia.org/wiki/Anise>
Image: <http://en.wikipedia.org/wiki/Image:Koehler1887-PimpinellaAnisum.jpg>

Source: <http://en.wikipedia.org/wiki/Anise>
Image: <http://en.wikipedia.org/wiki/Image:Koehler1887-PimpinellaAnisum.jpg>



[5] Rosemary (*Rosmarinus officinalis*) is a woody, perennial herb with fragrant evergreen needle-like leaves. It is native to the Mediterranean region. It is a member of the mint family Lamiaceae, which also includes many other herbs.

Source: <http://en.wikipedia.org/wiki/Rosemary>
Image: <http://en.wikipedia.org/wiki/Image:Koeh-258.jpg>



[6] Gentiana is a genus of flowering plants belonging to the gentian family (Gentianaceae), tribe Gentianeae and monophyletic subtribe Gentianinae. This a large genus, with about 400 species.

This is a cosmopolitan genus, occurring in alpine habitats of temperate regions of Asia, Europe and the Americas. Some species also occur in northwest Africa, eastern Australia and New Zealand. They consist of annual, biennial and perennial plants. Some are evergreen, others are not.

Source: <http://en.wikipedia.org/wiki/Gentian>
Image: http://en.wikipedia.org/wiki/Image:Gentiana_amarella_L_ag1.jpg

